



Greek Garlicky Potato Dip (Skordalia)

Yield: 15 each appetizer servings

Ingredients:

- 5 lbs [Reser's® Special Request™ Natural Yukon Mashed Potatoes](#) (71117.94501)
- 2 cups Almonds, blanched and slivered
- 40 each Garlic cloves, peeled
- 1 Tbsp Kosher salt
- 1 ¼ cups Lemon juice, fresh
- 2 ½ cups Extra virgin olive oil, plus more for garnish
- 1 cup Green onions, thinly sliced for garnish
- Pita bread, brushed with olive oil and grilled

Directions:

1. Process almonds, garlic, kosher salt, and lemon juice in a food processor until smooth.
2. Add mixture to a large stainless bowl with Reser's Special Request Natural Yukon Mashed Potatoes.
3. Mix to combine, taking care to not overmix.
4. Add in Extra virgin olive oil and mix to combine.
5. Check seasoning.
6. Refrigerate at least 2 hours before serving to let allow flavors to meld.
7. Portion 8 oz into a cup or large ramekin, drizzle with extra virgin olive oil, and garnish with sliced green onions.
8. Allow the dip to warm up 5-6 minutes before serving with grilled pita.